

the range of about 35°C to about 75°C for at least about 120 hours to less than about 200 hours.

17. The method of Claim 8 whereby the tobacco is not exposed to temperatures that exceed 90°C.
18. The method of Claim 8 whereby the green tobacco is not subjected to pre-wetting conditions prior to being placed in the curing barn.
19. The method of Claim 8 whereby the tobacco is subjected to the application of heat associated with curing without interruption caused by exposure of the tobacco to microwave radiation.
20. The method of Claim 8 whereby nitric oxide levels within the barn during curing approximate that of ambient, environmental air surrounding the barn.
21. The method of Claim 1 whereby the barn is equipped with a heating unit that is capable of providing curing temperatures in the range of about 35°C to about 75°C for at least about 120 hours and less than about 200 hours.
22. The method of Claim 1 whereby the barn is equipped with a fan of appropriate capability to provide circulation of heated air throughout the barn during curing process steps.